



1976
Napa Valley
CABERNET SAUVIGNON RESERVE

ALCOHOL 13% BY VOLUME
PRODUCED AND BOTTLED BY
ROBERT MONDAVI WINERY
OAKVILLE, CALIFORNIA

The intense varietal character and excellent tannin levels of our 1976 Cabernet Sauvignon Reserve are a result of a two-year drought in California. The yield per acre dropped considerably in 1976 but the small grape berries had concentrated flavor.

The grapes were harvested at an average 23⁰ Brix. Fermentation temperatures of 88⁰, followed by prolonged skin contact (ten days total) gave richness and longevity to the wine. The wine aged for an average 26.8 months in French oak (much of the time in new barrels) for greater depth and complexity.

Through tastings beginning early in fermentation, we set aside superior lots of wine as “reserve candidates”. We tasted and evaluated these wines regularly and finally selected the best of these for our Reserve wine.

The 1976 Reserve is our only 100% Cabernet Sauvignon since Robert Mondavi founded his winery in 1966. Cabernet Franc and Merlot that year could not enhance the style of the Cabernet Sauvignon and Robert Mondavi felt the reserve lots of wine had excellent balance without blending. The wine’s full-bodied character should develop additional complexity until about 1986 and remain at a plateau for several years. It has 13.3% alcohol, .64 g/100 ml total and .016 g/100 ml residual sugar.